

# California Walnut Breakfast Cookies

Makes: 100 Servings

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Ingredients	Weight	Measure
Butter	1 1/2 lb	3 cups
Applesauce	4 oz	1/2 cup
Brown sugar	3 lb	6 3/4 cups
Pineapple, crushed in juice	3, 15 ounce cans	5 cups
Vanilla extract		1 1/2 tsp
Maple flavoring		3 tsp
All-purpose flour	2 lb 4 oz	10 cups

Nutrition Information	
Nutrients	Amount
Calories	250
Total Fat	9 g
Saturated Fat	3 g
Cholesterol	8 mg
Sodium	168 mg
Total Carbohydrate	40 g
Dietary Fiber	3 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	5 g
Vitamin D	N/A
Calcium	N/A
Iron	N/A
Potassium	N/A
N/A - data is not available	

Nonfat dry milk	3 oz	2 1/4 cups
Ground cinnamon	1 oz	2 Tbsp
Baking soda	1 oz	2 Tbsp
Salt		1 tsp
Oatmeal	1 lb 12 oz	10 cups
Dates or raisins	2 lb	6 cups
California walnuts, chopped	1 1/2 lb	6 cups

## Directions

1. Cream butter, applesauce and sugar using the paddle in an electric mixer until light and fluffy. Add the crushed pineapple, vanilla and maple syrup/flavoring and beat on low speed.
2. Combine flour, dry milk, cinnamon, baking soda, and salt. Add to creamed mixture.
3. Add oats, dates (or raisins) and California walnuts and stir in on low speed until combined.

4. Line a sheetpan with parchment paper. Using a 16# scoop, drop cookie dough onto baking pan. Flatten slightly.

5. Bake at 350 degrees F for 12-15 minutes in a conventional oven or at 325 degrees F for 10-12 minutes in a convection oven. Allow to cool for 5 minutes before removing from tray.

**Source:** California Walnuts